



Articles:
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Rippedsheets.com



Rippedsheets.com is building a new facility at the Benton City Industrial Park.

Rippedsheets.com was founded by Steve Hall in 1997 and located in the Seattle area. After twelve years he and his wife, Leslie Ritter, are ready to expand and they've decided to build a new 8,556 square foot facility at the Port of Benton's *Benton City Industrial Park*. Three lots were purchased, two for the existing building and one for expansion plans. Several people have already been hired and are currently being trained at their Seattle plant. They will initially hire eight employees primarily from the Tri-City region. Steve has another web based business called *Wristbandfactory.com* that makes printable wristbands for events.

Early experimentation with an ink jet printable high gloss photo paper coated with self-adhesive made a high quality ink jet label material and launched Rippedsheets.com on the road to success. Rippedsheets.com manufactures custom blank laser ink jet labels, tags and magnets.

With special short run die cutting machines developed at Rippedsheets.com, label materials could be custom die cut into any size and shape within 24 hours without a die charge. Since then, Rippedsheets.com has developed over 500 categories of products to print on. They primarily print labels, wrist bands, plastic ties, tags and tickets on paper, magnetic paper, fabric and card stock.

An Open House has been scheduled for Thursday, June 11th at 11:00 a.m.

Crow Butte Electronic Reservations



The Crow Butte web site now includes electronic reservations. Campers can go to: <www.crowbutte.com>, click on reservations and be led through an easy to follow sequence for on-line reservations. The 275 acre Crow Butte Park has 50 RV/tent sites, three boat launches and a protected boat basin.

Recent upgrades include electrical service of 20, 30 and 50 amp to accommodate RV's with microwaves and satellite dishes.

Hot Diggity Dog will be the official concessionaire at the park again this year and will be open on weekends from Memorial Day through Labor Day.

Mercer Estates Tasting Room

Mercer Estates has opened a beautiful 12,000 square foot tasting room and barrel storage facility at the Port of Benton's Prosser Wine & Food Park. The public is invited to their grand opening on May 9th and 10th.

What sets Mercer Estates apart from other wineries? They will concentrate on a personal touch. If customers need help with the selection process or they want a tour of the barrel room, the staff at Mercer Estates is ready to accommodate.

They are distributing six wines nationally and four wines will only be available in the tasting room. The six national wines include Cabernet Sauvignon, Chardonnay, Pinot Gris, Sauvignon Blanc and Riesling. The tasting room only wines are Mourvedre, Petit Verdot, Sangiovese and Syrah.

The red grapes will primarily come from Mercer Farms in the Horse Heaven Appellation and the white grapes will be produced by Hogue Farms in the Yakima Appellation.



The spacious tasting room can accommodate 99 visitors.

David Forsyth is the general manager of Mercer Estates. He has been producing top quality wines for over twenty-six years and has a diverse selection of premium wines available for purchase under the Mercer Estates label.

Mercer Estates will feature Xeriscape (draught resistant) landscaping practices. They are planting native grass and plants and will have an acre of Pinot Gris grapes at the entrance to the tasting room.



The barrel room can store up to 2,400 barrels.

Hours are Wednesday through Sunday, 10 am until 5 pm, Friday until 7:00 pm.

For more information call (509) 786-2097 or visit Mercer Estates web site at: <www.mercerwine.com>

Thank you Senator Murray

Our thanks to Senator Murray for working with our team and securing \$951,000 from the 2009 Omnibus bill to support the Port's clean energy project. The Port has a patent that converts biomass into pellets from grape pomace, mint slug, spent hops, wheat straw, wood and cow manure.

The Port purchased property in Prosser to set up the pellet mill production and manufacturing of

the gasification units. Gasified, these pellets can substitute for the heating of facilities or an industrial drying operation. The Port plans to set up a permanent demonstration of this process and the promise of biomass as an energy source to augment or replace fossil fuels in a variety of industrial uses by attaching a unit to the Prosser Wine and Food Park development building. The synthesis gas produced from gasification can also be used to run an engine coupled with a generator or to produce electricity for selling back to the grid.

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Scott D. Keller and Senator Patty Murray are posing in the senator's office in Washington, D.C.

Get Your Newsletter by email

The Port's newsletter has been available on our web site by going to www.portofbenton.com, clicking on newsletters and downloading it from the home page. Starting with the fall issue, the newsletter will be available by emailing a pdf file directly to your computer. Just call Kelly at (509) 375-3060, or email her at <kelly@portofbenton.com> and give her your email address.

The list will be developed privately and will never be sold to anyone. Initially your pdf file will be eMailed twice per year. As the list grows and we print less paper we will increase the times per year for publication to keep you better informed about what the Port is doing.

Help the Port go green by not wasting our resources on paper.

Have PowerPoint, Will Travel

The Port of Benton has developed a PowerPoint presentation, as well as an informative DVD. If you belong to a civic group and want to learn more about the Port of Benton, please give Kelly Thompson a call to schedule a presentation. One of the Port's management team will bring a laptop and projector for a 20 minute presentation on Port projects and future plans.

Calendar of Events

Annual Picnic	Crow Butte Park	June 6th
Rippedsheets.com	Grand Opening in Benton City	June 11th
Scottish Festival	Prosser Wine & Food Park	June 20th
Richland Fly-In	Richland Airport	June 26-28th
Antique Air Tour	Prosser Airport	July 16th
Richland Tenant BBQ	Richland Airport	July 28th
Prosser Tenant BBQ	Prosser Wine & Food Park	July 30th
Prosser Fly-In	Prosser Airport	August 7-9th
Great Prosser Balloon Rally	Prosser Airport	September 25-27th

Commission meetings are open to the public and held the second Wednesday of each month at 8:30 a.m. in the Port of Benton Conference Room, 3100 George Washington Way. March and September Commission meetings are held in Prosser, Washington.

Gamache Vintners

Featured
Business

Editor's Note: I interviewed Bob & Roger Gamache at The Barn Restaurant in Prosser. They purchased the last two lots at Prosser Vintner's Village and are building a tasting room and production facility.

Editor: Did you grow up around here?

Bob: We grew up in the Yakima area, we're proud to say we're a fourth generation ag family. We initially grew up on a hop farm.

Roger: And then dad sold the farm and Bob & I bought a farm in Basin City in 1982.

Editor: How many acres do you own?

Bob: We own 185 acres planted in wine grapes and 30 acres of stone fruit (peaches and nectarines).

Editor: What variety of wine grapes do you grow?

Bob & Roger: Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah, Viognier, Riesling, Pinot Gris, Sauvignon Blanc, Chardonnay, Rousanne and Malbec.

Editor: Do you produce the wine at the vineyards?

Bob: Right now we're spread out at several different sites. Cañon De Sol is where our bonded wines are produced.

Bob: Our new production facility will be in Vintner's Village. We're thrilled to be able to have everything in one place!

Editor: Who makes the wine?

Roger: Bob, I and Mitch Venohr are all involved in producing wine along with our consultant, Charlie Hoppes.

Bob: Charlie does the crushing and fermenting. We actually grow the wine in the vineyards. The structure and the basis to the wine is in the fruit.

Editor: How big will your tasting room be?

Bob: The tasting room, small conference room and a couple of offices will be 3,000 square feet. The production facility is on the west side of the tasting room and will be 4,500 square feet. It will also house our barrel storage.

Editor: how many barrels can you store?

Bob: Somewhere around 400 barrels. We'll



Roger & Bob Gamache are shown standing in front of their new tasting room which will showcase their award winning wines at Prosser Vintner's Village.

also have case goods storage there.

Editor: Are you planning on renting out your conference room?

Bob: It's only going to be big enough for 8-10 people, so it's more for our personal use, but we would rent it out for a small conference or retreat.

Editor: You purchased two lots, you're building on one and you're going to initially plant the other lot in grass, are you planning on having weddings or other events?

Bob: Not right away, we're just trying to make it look nice until we're ready to construct our Barrel Storage Facility and Event Center.

Editor: How big will that facility be?

Bob: The Barrel Storage Facility will be 6,000 square feet and the Event Center will be an additional 1,200 square feet within the Barrel Storage Facility. There's a need for people to rent a room for larger functions. They can bring in their own caterers because we won't have kitchen facilities.

Editor: When will you start building the next phase?

Bob: It all depends on the cash flow from the tasting room. Hopefully, it will be in the next year or two.

Editor: Are there any other vineyards near Basin City?

Roger: We're near the east end of White Bluffs and Claar Cellars is just down the

road. Tagaris has a vineyard near Radar Hill, Connor Lee and Bauchus are close by, so we're in good company.

Editor: What's the division of labor between you two?

Roger: I do most of the ag work and Bob is concentrating on the winery side of the operation but we work together on all of our operations.

Editor: How many cases will you initially produce at Vintner's Village?

Roger: Our target is a minimum of 5,000 cases.

Editor: Are you going to have a theme, like Airfield Estates?

Bob: Our theme will be the vineyards. Our conference room will have photos of our vineyards and will tell the story of our ag background.

Editor: So you're not going Tuscan?

Bob (laughing): No, it will be a Northwest look with lots of glass, wood and stucco. We're trying to bring the outside in.

Editor: When will you be open?

Bob: Our target date is July 1st and we invite all of the readers to stop by Prosser Vintner's Village and visit our tasting room.

**For more information, visit
Gamache Vintners web site at:
<www.gamachevintners.com>**

FE&C Office Building

Dick French, Jim Watts, Lucy Love and Bill Lampson are building a three story 20,600 square foot office facility in the Technology & Business Campus. The building will be constructed by Federal Engineers & Constructors (FE&C) and a few sub contractors. It can be broken into two suites per floor, but FE&C will initially occupy the total space.

FE&C started in February 2001 and now has 95 employees worldwide. If FE&C continues with their existing market share, they will grow to about 500 employees because of the stimulus bill. The new jobs will be site remediation and construction and will be located all over the United States. FE&C is in the process of expanding and working in Los Alamos and Sandia labs, as well as the work they are doing at Hanford.

Has the 'economic downturn' affected FE&C? It has in the commercial markets. Right now they're taking a 'wait and see' stance in England and Canada, but the U.S. federal market is strong and will only increase as the government tries to stimulate the economy with construction projects. FE&C is positioned in the right place at the right time.

Most companies grow until they reach saturation in the U.S. and then expand to other countries. FE&C is growing worldwide which takes more initial capital. They own about seven million dollars worth of equipment which gives them a competitive advantage.



Dick French, Jim Watts, Lucy Love and Bill Lampson are standing in front of their new construction project, an office building overlooking the Columbia River and Hanford Reach.

Dick claims the business will succeed or fail dependant on the quality of their employees and that's why they're adamant about using union workers who are already trained to do the critical work in the field.

Dick, Lucy & Jim are founding partners. Bill has been on the board of directors from the beginning and became a partner after a couple of years.

Dick wanted to make sure he was quoted as saying,

"The Port of Benton has been instrumental in our success by providing reasonable rent and all of the support FE&C has needed."

Senator Murray continued from page 2

The photo to the right shows an aerial view of the Port's newly acquired property along Gap Road, which is only a mile north of Prosser. The blue line shows the border of the 20 acre property.

Rail runs to the south of the land, making it easier to convert biomass to pellets and ship them anywhere in the northern hemisphere.

This site was used as a dairy farm for several years. The Port will level the ground and install the infrastructure



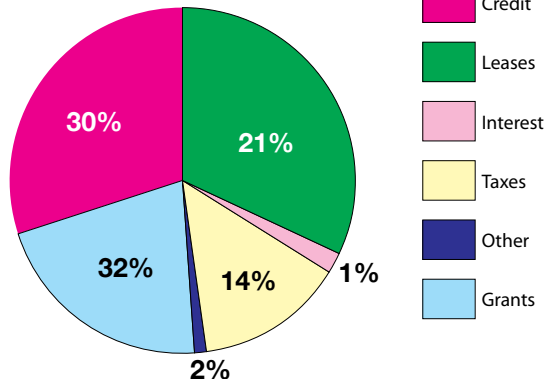
in preparation for the laydown yard, pelletizing machinery and shipping facilities.

Thank you Senator Murray for all that you do for our Port district and our region!

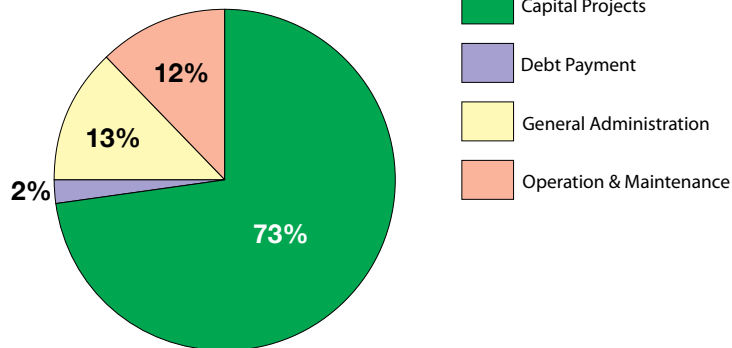
Financial Report

2009 Projected Budget

Income



Expenses



The Port of Benton is subject to an annual financial, accountability and legal compliance examination. The Washington State Auditor is responsible for conducting this examination. In December 2008, the Port was audited with no findings. The financial highlights of the audited report included:

- Overall operating revenues increased 9% over the past year.

- Net fixed assets increased 4% over the past year.

The Port of Benton strives to keep our tax levy rate as low as possible. In the past five years, the rate has decreased 14%. Currently, the owner of a \$100,000 home pays \$42.14 annually in property taxes to the Port of Benton.

Management Team



Scott D. Keller
Executive Director



Stuart B. Dezember, CPA
Assistant Executive
Director/ Auditor



Diahann C. Howard
Director of Economic
Development &
Governmental Affairs



John D. Haakenson
Director of Airports
& Operations



Marvin J. Kinney
Director of Special
Projects

Commissioners



Jane F. Hagarty
Commission President



Robert D. Larson
Commission Vice President



Roy D. Keck
Commission Secretary

This newsletter was produced by the staff of the Port of Benton, Jan Jackson editor. For information about property acquisition, please call the Port of Benton at
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